



PIZZA RANGE SALADETTE PREP-STATION



ANGELO PO





Confirming its standing as a **cooking specialist**, ANGELO PO offers **conventional ovens for cooking pizzas**. The range of products has varying chamber sizes to meet the most demanding requirements.

The pizza oven range consists of **one and two chamber electric ovens and modular gas ovens**. Each oven can be placed on a stand with tray runners or on a proving unit.

The **refrigerated pizza counters** range is formed by various modular elements and characterized by high versatility in assembling: two different worktop (75 and 80 cm) and refrigerated top depths, with or without neutral drawer units, on wheels also. High grades of humidity guarantee the perfect conservation of the little dough portions.

Refrigerated salad prep-stations, available in the versions with two or three refrigerated compartments, with stainless steel or granite worktop, endowed with refrigerated upright or integrated GN well, with glass protection or hinged lid.

For both ranges: insulated one-piece structure, in AISI 304 stainless steel throughout.

Ventilated evaporator, electronic thermometer-thermostat. Automatic defrosting and evaporation of condense drain. Excellent performances even at a room temperature of +43°C, attention paid to energy consumption. 'Ideal' work tools!

Saladette

Tip-up stainless steel lid specifically made to reduce temperature dispersion. Top and underneath compartment useful for GN 1/1 containers. The handy food nylon preparation shelf and the high capacity (220 lt), together with the relatively small dimension, make it a perfect unit in the food preparation or snack service areas.







A complete range of gas and electric ovens for the “**Pizza World**”



The oven structure is in polished stainless steel throughout, guaranteeing strength and hygiene.

In **electric ovens** the cooking chamber, with aluminium coated steel plate top and refractory ceramic bottom, is heated by banks of armoured stainless steel heating elements. Units are controlled by an electronic circuit board which distributes the heating power across the top and bottom separately.

This intelligent form of temperature control prevents energy wastage and allows ideal distribution of the temperature in relation to the different working and load conditions.

In **gas ovens**, heating is by means of stainless steel burners beneath the bottom panel, supplied by safety valves with ionisation ignition. In these appliances, optimum heat circulation is provided by the special design of the cooking chamber, which combined with the vent on the back of the chamber assists distribution of the temperature throughout the entire cooking chamber.

Each oven is equipped with inside lighting, switch on from control panel, balanced door with tempered glass and heat-resistant plastic handles.

The chamber lighting and balanced door are features specially developed to enable the pizza-maker to monitor and handle the pizzas more efficiently.

Control circuit board (electric oven) for monitoring and displaying the working temperature, with the important function of subdivision of the power over the top and bottom heating elements.

Optional accessories:

- Stand (**TPZ**...) with tray runners
- Stainless steel proving chamber (**CLPZ**...) with hinged door and thermostatic temperature control. Each chamber comes complete with 3 shelves and the relative runners to take 60 x 40 cm trays.
- **AFPE85** pizza electric oven hood.





Pizza Counters...

Maximum ease in use and ergonomic performances



Construction features of the refrigerated pizza counters, both in complete and in base version to be assembled according to customized needs:

- All-in-one structure the insulation is ensured by the injection of high-density CFC-free polyurethane foam;
- AISI 304 stainless steel inside and out;
- Insulated doors with magnetic gaskets;
- Internal cleaning facilitated by the drain outlet on the bottom;
- AISI 304 stainless steel container racks;
- Compartment useful to nr. 7 EN 60x40 cm containers;
- Each refrigerated compartment standard equipment: a pair of stainless steel runners;

mod. BPZ...S a chromed shelf, too; mod. BPZ...A/B each neutral drawer unit: nr. 7 plastic containers EN 60x40 cm, too;

- Adjustable AISI 304 stainless steel feet with plastic sole;
- Built according to CE standards.

Technical features:

- Ventilated refrigerating system with protected finned evaporator and electric fans for a perfect circulation of the air inside the unit; "U-turn" circulation of the air through the motor compartment;
- Control panel with main on/off switch and electronic thermometer-thermostat;
- Temperature range variable from +2° to +8°C at a max room temperature of +43°C;
- Refrigerant fluid of the compartment: R404A;
- High humidity values, in order to guarantee optimum conservation of pizza dough balls: 90%;
- Automatic defrosting and evaporation of condense drain.

The air flow

"U-Turn" circulation of the air through the motor compartment (ambient air drawn in from the front and hot air also expelled from the front).



BPZ257A

Pizza Counters... the best solution to every requirement

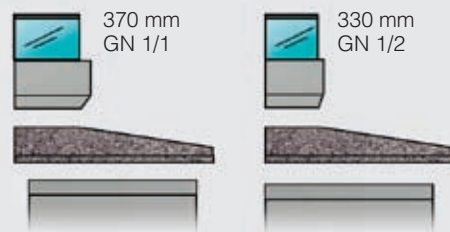
Refrigerated Displays

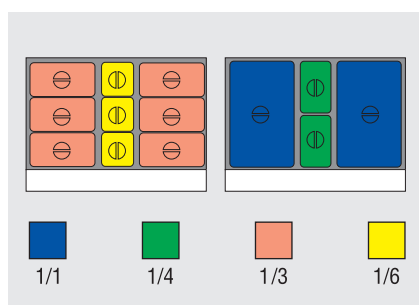
Refrigerated displays in AISI 304 stainless steel, insulated, with evaporator injection -moulded with static refrigeration, controlled by electronic thermometer - thermostat, and air circulation through motor compartment with intake from front and discharge at back and side. The food storage temperature is variable from +2 to +10°C at a max room temperature of +32°C. Refrigerant fluid R134a. Available in four different lengths and two different depths, to take stainless steel Gastro-Norm containers. The refrigerated displays are completed by glass front and side panels - the upper one is tempered; standard supplied 2 bridge - bars in AISI 304 st/st to support the containers. On request, kits of AISI 304 stainless steel Gastro-Norm containers and single containers with lids are available to optimise the potential for separate storage of the various pizza - making ingredients in relation to the space available.



ROSA BETA granite **worktops** 30 mm thick, with perimeter upstand on three sides. Available in three lengths and two depth versions, for the most suitable customized solutions.

Neutral drawer units, without the upper worktop, in AISI 304 stainless steel, fitted with easy pull-out telescopic runners in stainless steel to take EN 40x60 cm plastic pizza containers. Available in two versions: with **7 drawers** or with **3 drawers + 1 large drawer** whose useful height is 350 mm, on wheels also.





Refrigerated salad counter... maximum hygiene and solidity

Structure: the utilization of AISI 304 stainless steel for the inner and outer structure ensures maximum hygiene and a high degree of solidity.

Practicalness: the tilting cover, made of two sliding sections, the handy food non toxic nylon preparation shelf, the high capacity (220 lt), all combine to make the SA90 refrigerated salad counter an ideal unit in the food preparation area. The underneath cabinet holds GN 1/1 containers, while the top well is designed to hold various sizes of GN containers.

Functional characters: the injection in the backside of the evaporator all-in-one structure simplifies maintenance operations. The blower air refrigeration system ensures uniform temperature throughout ($2^{\circ} \div 10^{\circ}\text{C}$); refrigerant fluid: R134a. Automatic defrosting gives constant performance. Diamond refrigerating chambre bottom and drain hole to ease cleaning. Adjustable plastic made little feet to suitable floor levelling.

Controls and visual check: ON/OFF switch and digital thermometer/thermostat, positioned in the front side.

Standard equipment: couple of st/steel guides for each base section, GN 3x1/1 + GN 2x1/6 bridge-bars to hold containers in the top section.



BP94**G**

BP53**V**

BP94**X**

Prep-Station...

The ideal work station, suited to the preparation of sandwiches and rolls

Construction features:

- Insulated one-piece structure in AISI 304 stainless steel, the insulation process is by the injection of CFC-free polyurethane foam;
- Two or three compartments suitable to take EN 60x40 cm containers;
- Internal cleaning facilitated by the printed bottom and the drain outlet;
- Standard supplied a couple of AISI 304 stainless steel runners and a shelf each compartment;
- AISI 304 stainless steel feet, adjustable in height.

Technical features:

- Ventilated refrigerating system with protected finned evaporator and electric fans;
- "U-turn" circulation of the air to permit all positioning opportunities, with the maximum reliability of the cooling unit;
- Control panel with main on/off switch; digital thermometer - thermostat;



- Compartment temperature range $0 \div +10^{\circ}\text{C}$. Tropical refrigeration class $+43^{\circ}\text{C}$. Refrigerant fluid R404A;
- Automatic defrosting and automatic evaporation of condense drain.

Various composition opportunities:

- AISI 304 s/steel worktop and refrigerated top display (BP...**X**);
- Granite worktop and refrigerated AISI 304 st/steel top display (BP...**G**);
- Granite worktop, integrated refrigerated well with upper glass protection (BP...**V**).

Many options available for the top display/integrated wells:

- ...64...: 6 x GN 1/4
- ...53...: 5 x GN 1/3
- ...94...: 9 x GN 1/4
- ...83...: 8 x GN 1/3



Prep-Station

Various composition opportunities:













- AISI 304 st/steel worktop, integrated refrigerated well with plexiglas transparent hinged lid (BP41**P**); standard supplied a pair of AISI 304 stainless steel runners suitable to take in the refrigerated compartment GN 1/1 containers, too;
- AISI 304 st/steel worktop, integrated refrigerated well with AISI 304 st/steel hinged lid and a nylon portioning top section (BP41**X**); standard supplied a pair of AISI 304 stainless steel runners suitable to take in the refrigerated compartment GN 1/1 containers, too;
- AISI 304 st/steel worktop with (BP83**A**) or without (BP83**M**) rear splashback; integrated refrigerated well; standard supplied a pair of AISI 304 stainless steel runners and one grid per refrigerated compartment; appliance on wheels.



Options available for the integrated wells:

...83...: 8 x GN 1/3 • ...41...: 4 x GN 1/1
























Pizza Ovens and Counters

































Ovens		 cm	 cm	 n.	 kW	 kW
FPZ4G		96x93,5x52	61x64x15	4 ø 28	14	0,03 - 230V 1N
FPZ6G		96x123,5x52	61x94x15	6 ø 28	19	0,03 - 230V 1N
FPZ14E		85x95x46	61x62x15	4 ø 28		4 - 400V 3N
FPZ16E		85x125x46	61x92x15	6 ø 28		6 - 400V 3N
FPZ24E		85x95x70	61x62x15	4x2 ø 28		8 - 400V 3N
FPZ26E		85x125x70	61x92x15	6x2 ø 28		12 - 400V 3N
FPZ2635E		94x138x70	70x105x15	6x2 ø 35		16 - 400V 3N

Stands 	FPZ4G	FPZ6G	FPZ14E	FPZ16E	FPZ24E	FPZ26E	FPZ2635E	Proving cells 
TPZ4G 96x74x95	●							CLPX4G 96x74x100
TPZ6G 96x104x95		●						CLPZ6G 96x104x100
TPZ1424 85x85x95			●		●			CLPZ1424 85x85x100
TPZ1626 85x115x95				●		●		CLPZ1626 85x115x100
TPZ2635 94x128x95							●	CLPZ2635 94x128x100

Prep-Station

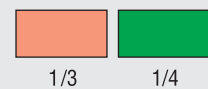
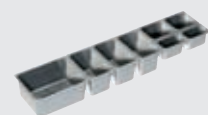
Prep Station	 cm		 °C	 W	 kW
BP53G	154x75x107		0 ÷ +10°	475	0,55
BP53X	154x75x107			475	0,55
BP53V	161x75x111			475	0,55
BP64G	154x75x107			475	0,55
BP64X	154x75x107			475	0,55
BP64V	161x75x111			475	0,55
BP83G	206x75x107			475	0,55
BP83X	206x75x107			475	0,55
BP83V	208x75x111			475	0,55
BP94G	206x75x107			475	0,55
BP94X	206x75x107			475	0,55
BP94V	208x75x111			475	0,55
BP41X	206x73x94		0 ÷ +10°	475	0,55
BP41P	206x73x100			475	0,55
BP83A	206x73x93,5			475	0,55
BP83M	206x73x85			475	0,55





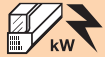








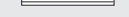
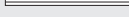





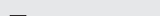








Pizza Counters

Refrigerated and Salad Counter	 cm		 60x40x6 cm n. 	 330 mm GN 1/2	 370 mm GN 1/1	 °C	 W	 W	 kW	
BPZ163A	160x75x147		7	7	●		 +2÷+10  +2÷+8	120	289	0,57
BPZ163B	160x75x147		7	7	●			120	289	0,57
BPZ163S	160x75x147		14		●			120	475	0,77
BPZ167A	160x80x147		7	7		●		120	289	0,57
BPZ167B	160x80x147		7	7		●		120	289	0,57
BPZ167S	160x80x147		14			●		120	475	0,77
BPZ203A	207x75x147		14	7	●			120	475	0,77
BPZ203B	207x75x147		14	7	●			120	475	0,77
BPZ203S	207x75x147		21		●			120	475	0,77
BPZ207A	207x80x147		14	7		●		120	475	0,77
BPZ207B	207x80x147		14	7		●		120	475	0,77
BPZ207S	207x80x147		21			●		120	475	0,77
BPZ253A	259x75x147		21	7	●			120	475	0,77
BPZ253B	259x75x147		21	7	●			120	475	0,77
BPZ257A	259x80x147		21	7		●		120	475	0,77
BPZ257B	259x80x147		21	7		●		120	475	0,77
BPZ16	102x72,5x83		7				+2÷+8		289	0,35
BPZ20	154x72,5x83		14						475	0,55
BPZ25	206x72,5x83		21						475	0,55
SA90	90x70x85						+2÷+10		284	0,30

Stainless steel AISI 304 GN **container kits** h 150 mm, with lids.

B1433A	B1637A	B2037A
B1433B	B1637B	B2037B
B1437A	B1637C	B2037C
B1437B	B2033A	B2533A
B1633A	B2033B	B2533B
B1633B	B2033C	B2537A
B1633C	B2033D	B2537B



Refr. Displays Worktops Neutrals drawer units	 cm		 330 mm GN 1/2	 370 mm GN 1/1	 W	 kW
AR143	142x33x26		●		120	0,22
AR143V	142x33x46		●		120	0,22
AR147	142x37x26			●	120	0,22
AR147V	142x37x46			●	120	0,22
AR163	160x33x26		●		120	0,22
AR163V	160x33x46		●		120	0,22
AR167	160x37x26			●	120	0,22
AR167V	160x37x46			●	120	0,22
AR203	207x33x26		●		120	0,22
AR203V	207x33x46		●		120	0,22
AR207	207x37x26			●	120	0,22
AR207V	207x37x46			●	120	0,22
AR253	259x33x26		●		120	0,22
AR253V	259x33x46		●		120	0,22
AR257	259x37x26			●	120	0,22
AR257V	259x37x46			●	120	0,22
G167	160x75x18					
G168	160x80x18					
G207	207x75x18					
G208	207x80x18					
G257	259x75x18					
G258	259x80x18					
CNPZ7	52x72,5x83					
CNPZ13	52x72,5x83					





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Certification n° CSQ 9191.ANP2

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